

CELEBRATIONS MENU

SH VALENCIA PALACE

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BANQUET

WELCOME DRINK

SERVICE TIME: 30 MINUTES

DRESSED OLIVES

SKEWER OF TREVÉLEZ HAM, IDIAZABAL CHEESE AND FIG JAM

CHEF'S CROQUETTES

SH SELECTION WINES

BEER, SOFT DRINKS AND MINERAL WATER

STARTERS

SHARING STARTERS FOR THE CENTRE OF THE TABLE

PRAWN FRITTERS WITH BLACK GARLIC AIOLI

GRILLED SQUID WITH SAUTÉED PINE NUTS

GRILLED OCTOPUS WITH CREAMY CELERY AND LIME

FLATBREAD WITH SMOKY GRILLED VEGETABLES AND SMOKED SARDINE

TITAINA PISTO FROM CABANYAL

TRADITIONAL VALENCIAN ESGARRAET

ARTICHOKE HEART CONFIT, IBÉRICO HAM AND CRUSHED PEANUTS

CALAMARI WITH SAUTÉED TENDER GARLIC SHOOTS

INDIVIDUAL STARTERS

MARINATED MONKFISH SALAD WITH KING PRAWNS AND MUSTARD DRESSING

BLUEFIN TUNA TARTARE, CRISPY BEETROOT AND KAFFIR LIME MAYONNAISE

BURRATA, CONFIT TOMATO AND TOASTED ALMOND SALAD

CHILLED SALMOREJO SOUP WITH RICOTTA, HAZELNUTS AND BASIL

EGGS WITH TRUFFLE, SWEET POTATO PARMENTIER, CRISPY PARMESAN AND GRAVY

CREAMY SEAFOOD BISQUE WITH GARLIC PRAWNS

CREAMY PORCINI AND FOIE GRAS RISOTTO

*CHOOSE THREE STARTERS TO SHARE OR ONE INDIVIDUAL STARTER

MAIN COURSES

RICE DISHES

PAELLA VALENCIANA

SENYORET RICE

SEAFOOD FIDEUÀ NOODLES

RICE WITH COD AND CAULIFLOWER

RICE WITH DUCK, PORCINI MUSHROOMS AND FOIE GRAS

RICE WITH PLUMA IBÉRICA PORK AND TENDER GARLIC SHOOTS

RICE WITH MANTIS SHRIMP, CUTTLEFISH AND BABY BROAD BEANS

DRY RICE WITH TRADITIONAL SPANISH STEW

RICE WITH SEASONAL VEGETABLES

FISH

SALMON IN MISO SAUCE WITH A CUCUMBER, BASIL AND MINT SALAD

COD LOIN, VEGETABLE NOODLES WITH GINGER AND LOBSTER SAUCE

TURBOT IN AN ALMOND SAUCE WITH STEWED PORCINI MUSHROOMS AND WILD ASPARAGUS

SEA BASS IN A SAFFRON SAUCE, CREAMED CASSAVA AND MARSH SAMPHIRE

HAKE FROM THE BAY OF BISCAY, CREAMY RED PRAWN BISQUE AND CECINA FROM LEÓN

MEAT DISHES

PRESA IBÉRICA PORK IN SHERRY WITH ROASTED CAULIFLOWER CREAM AND MANGE TOUT

GLAZED BEEF RIBS, SWEET POTATO PARMENTIER AND PORCINI MUSHROOMS

SUCKLING PIG CONFIT, HONEY AND ROSEMARY DEMIGLACE WITH ROASTED APPLE

BEEF TENDERLOIN, WILD MUSHROOM RAGOUT IN PORT AND CAFÉ DE PARIS SAUCE

ROAST LAMB WITH MINT, CREAMY CONFIT ONION AND AGRIA POTATO MILLEFEUILLE

*CHOOSE A MAIN COURSE FROM THE RICE, FISH OR MEAT OPTIONS

DESSERTS

- PEAR AND RICOTTA TART WITH BISCUIT ICE CREAM
- DUBAI CHEESECAKE
- CREAMY CHOCOLATE CAKE
- CARAMELISED PUFF PASTRY, CRÈME PÂTISSIÈRE AND FRUITS OF THE FOREST
- LEMON MERINGUE PIE

SH SELECTION WINE LIST

WE OFFER AN EXTENSIVE VARIETY OF VALENCIAN AND SPANISH WINES AND CAVA. PLEASE ASK FOR DETAILS.

BEER, SOFT DRINKS AND MINERAL WATER
TEAS AND COFFEE

EXTRAS

ENHANCE YOUR EXPERIENCE WITH OUR THEMED STANDS:

SELECTION OF CHEESES WITH PDO SELECTION OF NATIONAL AND INTERNATIONAL CHEESE SERVED WITH: NUTS AND JAMS SELECTION OF BREADS AND GRISSINI BREADSTICKS	11€/P.P
IBÉRICO STAND SELECTION IBÉRICO HAM AND CURED MEATS SERVED WITH: NUTS, GRATED TOMATO AND EXTRA VIRGIN OLIVE OIL BREADS: SELECTION OF BREADS AND GRISSINI BREADSTIC	12€/P.P.
IBÉRICO HAM CARVING STATION SPECIALIST MASTER CARVER AND LIVE CARVING SERVICE DURING THE EVENT	FROM 800€
OYSTERS GALICIAN, VALENCIAN OR FRENCH OYSTERS PROFESSIONAL OYSTER SHUCKER: €250 *MINIMUM ORDER 100 UNITS.	S/M

68€
PRICE PER PERSON

CHILDREN'S MENU

COMBO MEAL

TREVÉLEZ HAM AND MEDIUM MATURE CHEESE
CREAMY RUSSIAN SALAD
CHICKEN CROQUETTES

MAIN

(CHOOSE ONE FOR ALL THE CHILDREN)

PAELLA VALENCIANA (BONELESS)
BEEF ESCALOPE WITH FRENCH FRIES
FREE RANGE CHICKEN BREAST WITH MASHED POTATOES
CHICKEN CANNELLONI AU GRATIN
BATTERED HAKE WITH SPANISH-STYLE FRIED RICE

DESSERTS

SELECTION OF ICE CREAMS AND TOPPINGS CHOCOLATE
BROWNIE
SEASONAL FRUIT

SOFT DRINKS, JUICES AND MINERAL WATER

34€

PRICE PER CHILD

COMPLIMENTARY GIFTS

FOR A MINIMUM OF 80 GUESTS

FREE TRIAL MENU FOR 2 PEOPLE

PERSONALISED MENUS

BASIC FLORAL ARRANGEMENTS

OPEN BAR

GUESTS CAN EITHER BUY A TICKET IN ADVANCE OR
PAY FOR THEIR OWN FOOD AND DRINKS ON THE DAY

DRINK PRICES:

SOFT DRINKS: €4

MIXED DRINKS: €11

PREMIUM MIXED DRINKS: €14

BEER: €5

OPEN BAR PER HOUR:

MINIMUM EVENT DURATION OF TWO HOURS

PRICE PER PERSON FOR 2 HOURS: €25

SUPPLEMENT OF €10 PER PERSON PER EXTRA HOUR

CELEBRATIONS MENU

BOOKING T&CS

Initial deposit of 30% to confirm the booking, second deposit of 50% one month prior to the event, and the remaining 20% is payable 14 days prior to the event.

A minimum of 30 guests is required to hold special celebrations in a private room. There is an additional charge of €180 for parties with fewer than 30 guests.

The customer must choose one starter, one main dish and a dessert.

If you prefer to bring your own wine, the price per person for the selected banquet will remain the same but will include corkage.

Prices include VAT.

***Menus must be ordered in advance** and must be the same for all guests. In case of allergies or intolerances, kindly contact our Sales Department.*